

To: Prospective Liquor License and Tavern Owners

From: Fire Prevention and Investigation Bureau

Date: January 10, 1996

Subject: Fire code requirements and information pertinent to fire and life safety requirements for B-2 and A-3 occupancies

Whenever someone applies for a license, or license ownership is transferred, the building to which the license applies is inspected. This inspection is conducted by an FPIB Deputy State Fire Marshal or by a representative from your local fire department, provided the department has an inspection division.

The following information lists fire code deficiencies common to occupancies that fall within this category. The information is intended to assist you in evaluating the relative fire and life safety of the building that you are currently applying for a liquor license, and to help you avoid unanticipated expenditures. This information may help you determine if the property is in compliance with the Uniform Fire Code or will require expensive and/or extension modifications.

On premise liquor sales establishments typically are classified in the Fire and Building Codes in one of two occupancy classes, based on the usable square footage of floor space that is open to, and regularly used by, the public.

A B-2 establishment is defined (for our purposes) as a drinking and dining establishment that has an occupant load of less than 50, and contains less than 750 square feet of usable floor space.

The second class, A-3, is defined as any building, or portion of a building, having an assembly room with occupant load of less than 300, without a legitimate stage. The usable floor space ranges from 750 to 4,500 square feet. The majority of bars, taverns, restaurant/bars and casinos belong to this category.

### **Fire Code Deficiencies Common to B-2 Occupancies**

- Lack of an approved fire suppression system to protect the ventilating hoods over kitchen cooking surfaces.
- Lack of a required 40 B.C. fire extinguisher for kitchen use.
- The use of extension cords as a substitute for permanent wiring. Extensions cords are permitted only for temporary use.

## **Fire Code Deficiencies Common to A-3 Occupancies**

- Lack of an approved fire suppression system to protect the ventilating hoods over kitchen cooking surfaces.
- Lack of a required 40 B.C. fire extinguisher for kitchen use.
- No indication of occupant limit. The limit must be posted in a conspicuous place near the main exit.
- The use of extension cords as a substitute for permanent wiring. Extension cords are permitted only for temporary use.
- Insufficient or inadequate exits:
  - At least two approved exits are required where the occupant load is 50 or more.
  - Exit doors must swing in the direction of departure.
  - Exit doors shall be openable, from the inside, without the use of a key or any special knowledge or effort. Exit doors shall not be locked, chained, bolted, latched or otherwise made unusable. All locking devices must be of an approved type.
  - Exit signs shall be installed at the required exit from the rooms, areas or where otherwise necessary to clearly indicate the direction of departure.
- Inadequate exit illumination. Exit illumination must be provided and maintained. Exits and exit signs must be provided with emergency power, and be maintained in an operable condition.

These are only the most commonly found deficiencies. Other deficiencies may be found during an inspection. For further information or assistance, please contact your local fire department, fire prevention official or the Fire Prevention and Investigation Bureau at (406) 444-2050.